Atty Dkt.: 7383/84061

## **Amendments to the Specification:**

Page 1, after the title, insert the following paragraph:

This application is the U.S. National phase filing of PCT/EP03/00668, filed January 23, 2003, the complete disclosure of which is incorporated herein by reference, and which was published under PCT Article 21(2) in English.

Replace paragraph [0015] with the following amended paragraph:

[0015] The present invention relates to a UHT-treated product comprising starch n-alkenyl succinate wherein starch n-alkenyl succinate is applied as <u>a</u> texturising texturizing agent and said the UHT-treated product has, after UHT-treatment, a viscosity which is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said the UHT-treated product, preferably between 0.15 to 0.40 times the viscosity obtainable after re-heating.

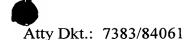
Replace paragraph [0017] with the following amended paragraph:

[0017] The present invention further relates to a UHT-treated product comprising stabilised starch alkenyl succinate as <u>a texturising texturizing</u> agent and said the UHT-treated product has, after UHT-treatment, a viscosity which is between 0.15 to 0.35 times the viscosity obtainable after re-heating of said the UHT-treated product.

Replace paragraph [0020] with the following amended paragraph:

[0020] The present invention further relates to a process for preparing UHT-treated product comprising starch n-alkenyl succinate and said process is comprising: the following steps:

a) Preparing preparing the mix of the ingredients comprising starch n-alkenyl succinate,



- b) Preheating said preheating the mix to a temperature higher than 50°C, preferably to a temperature up to 75°C,
- c) Homogenising said homogenizing the preheated mix at a pressure of more than 20 bar,
- d) Treating treating the mix by UHT at a temperature higher than 120°C, and
- e) Cooling cooling the UHT-treated product.

Replace paragraph [0024] with the following amended paragraph:

[0024] The present invention further relates to the use of starch n-alkenyl succinate in UHT-treated products and viscosity of said the UHT-treated product is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said the UHT-treated product.

Replace paragraph [0026] with the following amended paragraph:

[0026] Furthermore, the present invention describes the use of starch n-alkenyl succinate as texturising agent in UHT-treated product wherein egg yolk content of said the product is reduced with at least 50% by adding starch n-alkenyl succinate, preferably stabilised starch alkenyl succinate.

Replace paragraph [0027] with the following amended paragraph:

[0027] The present invention relates to a UHT-treated product comprising starch n-alkenyl succinate wherein starch n-alkenyl succinate is applied as texturising agent and said the UHT-treated product has after UHT-treatment a viscosity which is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said the UHT-treated product, preferably between 0.15 to 0.40 times the viscosity obtainable after re-heating.

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Replace paragraph [0031] with the following amended paragraph:

[0031] For obtaining the stabilised stabilized starch n-alkenyl succinate, the starch n-alkenyl succinate can be treated with active chlorine and can be prepared according to the process described in EP 0811633 (U.S. Patent No. 6,235,894 B1). The term "stabilized starch n-alkenyl succinate" means a starch n-alkenyl succinate treated with active chlorine.

Replace paragraph [0038] with the following amended paragraph:

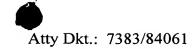
[0038] In particular, the current invention relates to a UHT-treated product which is comprising comprises a stabilised stabilized starch n-alkenyl succinate as texturising agent and said the UHT-treated product has, after UHT-treatment, a viscosity which is between 0.15 to 0.35 times the viscosity obtainable after re-heating of said UHT-treated product.

Replace paragraph [0044] with the following amended paragraph:

[0044] The present invention further relates to a process for preparing <u>a</u> UHT-treated product comprising starch n-alkenyl succinate <u>in which the</u> and said process <u>comprises</u> is comprising the following steps:

- a) Preparing preparing the mix of the ingredients comprising starch n-alkenyl succinate,
- b) Preheating said preheating the mix to a temperature higher than 50°C, preferably to a temperature up to 75°C,
- c) Homogenising said homogenizing the preheated mix at a pressure higher than 20 bar,
- d) Treating treating the mix by UHT at a temperature higher than 120°C, and
- e) Cooling cooling the UHT-treated product.

Replace paragraph [0049] with the following amended paragraph:



[0049] The UHT-treated product of the current invention has the following advantages:

- ➤ Low <u>a low</u> viscosity during UHT-heating, i.e. the product remains very liquid and there is no thickening during UHT treatment;
- > Starch starch granules is not being undamaged during this heat treatment and shear treatment at high temperature;
- > Thickening thickening, i.e development of viscosity is obtained in a second heating step;
- > Full <u>full</u> viscosity remains stable during cooling and storage and there is no post-thickening effect[[.]] : and
- > Lower a lower cholesterol content.